

# GUIDELINES: Special Event Food Stands

## Definition

A special event food stand is a food service establishment that will be used in conjunction with celebrations or special events. Typically, the stand will be put into service only once, and at most used once or twice annually. It will not be used more than three consecutive days in any location with limited food preparation.

## Location

The stand shall be set in a location where it is protected from possible contamination such as toilets, animal pens and garbage collection sites. It shall be protected from dust and windblown particulates by means of location, treatment of the ground surfaces or having an enclosed unit.

## Construction

1. Work spaces shall be sized to permit unobstructed work activity. Equipment shall be located to permit easy cleaning.
2. The stand should provide protection during adverse weather by means of its construction or location. If it does not, then food service activities shall cease during periods of adverse weather.
3. Interior surfaces must be smooth, easy to clean and at least finished with gloss paint.

## Equipment

1. Food service equipment shall be appropriately designed and sized for its use.
2. Mechanical refrigeration is required for potentially hazardous foods such as meat, fish, poultry, milk and eggs. A metal stem product thermometer, with a range of 0°F to 220°F, is required in each refrigerator for measuring food temperatures.
3. Cooking equipment must be NSF approved. Home use electric skillets, roasters and crock pots are not approved for use. Propane stoves or grills and charcoal grills equipped with lids are acceptable for cooking food as long as safe food temperatures are maintained.
4. Only commercial food grade utensils may be used. Items such as galvanized or soft plastic containers, wooden spoons, enamelware, paintbrushes, etc. are not acceptable. Garbage bags and containers are not to be used for covering or storing food.
5. To provide for customer safety and prevent possible contamination by customers, food preparation and

cooking areas are to be protected by means of an impervious shield or separation distances.

6. Hand washing facilities shall be provided within the stand and consist of soap, paper towels and a water faucet or spigot that discharges into a waste line or holding vessel.

## Dishwashing Facilities, Procedures and Equipment Cleaning

1. Only single service, disposable eating and drinking utensils may be used unless approved permanent dishwashing facilities, such as dishwasher or three compartment sink, are available.
2. The procedure for manual utensil washing in approved permanent dishwashing facilities is:
  - A. Wash in warm, soapy water,
  - B. Rinse in clear water,
  - C. Sanitize for at least two minutes in a sanitizing solution\* of sufficient concentration in the range of 50 - 100 ppm. (*Use one tablespoon household liquid bleach per two gallons water.*), and
  - D. Allow to air dry.
3. Utensils are to be washed and sanitized immediately prior to the special event and as often as necessary during the event. They may be washed off the site if approval is granted. When this is done, the clean utensils are to be suitably covered with plastic wrap or in a container when transported. When utensils are not washed at the site, enough utensils are to be provided to provide a clean one if one is contaminated.
4. Food contact equipment that must be cleaned in place, such as a meat slicer or soft-serve ice milk dispenser, shall be sanitized by using a solution\* in the range of 100 - 200 ppm.
5. Cloths used to wipe equipment and counters shall be stored between uses in a sanitizing solution\* in the range of 100 - 200 ppm.

\* Household liquid bleach

## Water Supply

Water may not come from a residential well. It must be obtained from an approved public water supply system. If water is not provided under pressure at the stand, it may be transported and stored in approved, cleanable, covered containers containing spigots, such as five or 10 gallon coffee urns or non-galvanized beverage coolers.

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### **Waste Water and Garbage Disposal**

1. Waste water shall be discharged into an approved sanitary sewer system or holding tank. Ground water discharge is not permitted.
2. Trash and garbage shall be deposited and stored in a manner that will not create a nuisance. If stored overnight or for extended time periods, garbage containing food waste shall be stored in tightly covered, non-absorbent containers.

### **Insect Control**

Screening may be required. Effective insect control is achieved through sanitation. If insecticides are used, they shall be of an approved type such as insecticides with pyrethrins as the active ingredient. They shall be used according to manufacturer's directions and not used when food or utensils are exposed. Intermittent spray dispensers and vapon strips, such as No Pest Strips, may not be used.

### **Food, Beverage and Utensil Handling and Storage**

1. All ice and food supplies shall come from an approved commercial source and kept six inches off the floor. *No home prepared food or food stored at home is allowed.* Major food preparation activities must take place in an approved kitchen. Church, school and fraternal kitchens may be considered acceptable.
2. Ice must be cubed or crushed and be sealed in a bag at the point of manufacture. Because ice is food, it is to be stored and handled as food.
3. Potentially hazardous food shall be maintained below 40°F or above 150°F. If previously cooked food is reheated, it shall reach an internal temperature of at least 165°. Any heated food left over at the end of the day is to be discarded.
4. Canned, bottled and other containerized beverages except milk may be chilled in ice. The ice must be continuously drained and may not be used later in a food product.
5. Food and single service disposable utensils such as paper plates and plastic eating utensils shall be clean, dry, covered and kept at least six inches off the floor.

6. Single service utensils and self-service food including condiments, such as catsup, mustard, coffee whitener, sugar, etc., shall be individually packaged or be dispensed from an enclosed dispenser.

### **Personnel**

1. An adult shall be responsible for the operation of the stand and shall supervise children working in the stand.
2. Employees shall maintain their hands in a clean and sanitary condition and wash their hands immediately after going to the toilet, handling raw food, smoking or otherwise soiling their hands.
3. No employee may engage in food preparation or service activities if that person has a communicable disease, gastro-intestinal illness, sore throat or discharging wound.
4. Using tobacco in any form while on duty is prohibited.
5. An employee's outer garments shall be clean and single service aprons or an equivalent are required.
6. Effective hair restraints, such as hairnets, headbands, caps, etc., shall be worn by all people engaged in food preparation and service.

### **Safety**

1. Electrical service shall comply with the Minnesota Electrical Code. Electrical lines should not be located in or near water.
2. Carbon dioxide and bottled gas cylinders are to be secured.
3. A fire extinguisher which is BC rated shall be present if required by the Fire Marshal.